Operating Instructions

B 60 D

Built-in Electric Oven
B 60 D

AEG

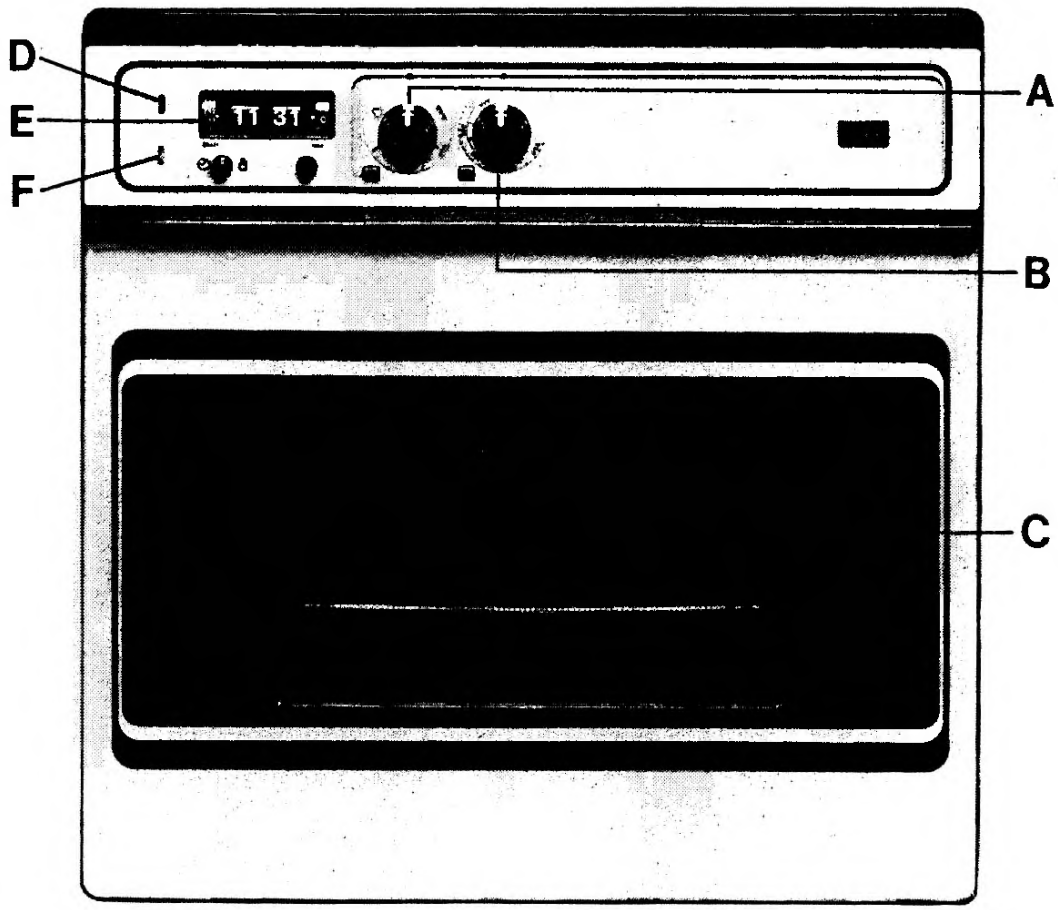
Downloaded from www.Manualslib.com manuals search engine

Please read and follow the instructions in this booklet

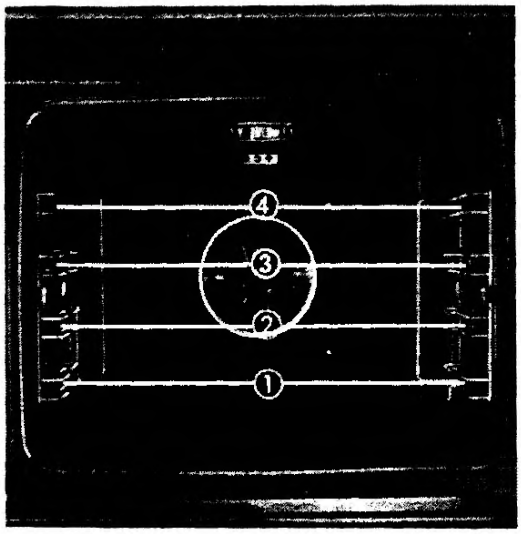
Contents

	page
Figures (unfold pages for easy reference)	3–5
Features	6
Before using the cooker for the first time	6
Getting to know your oven	7
How to select the different cooking methods	8/9
Defrosting with Ventitherm	10
Preserving with Ventitherm	11
Clock, minute minder, time controlled cooking	12/13
Cleaning and maintenance	14/15
Optional extras	16
If you think your cooker is not working properly	17
Service	17

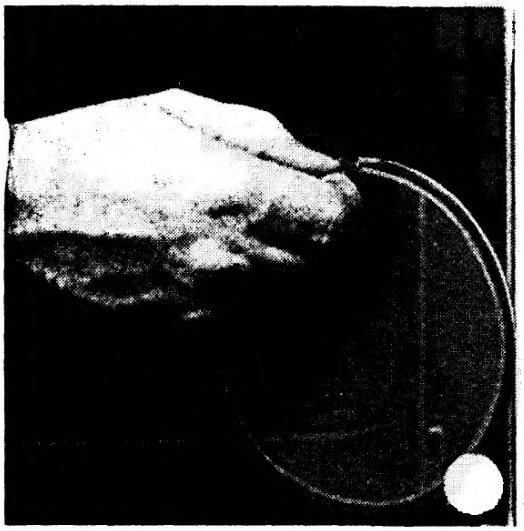
Downloaded from www.Manualslib.com manuals search engine



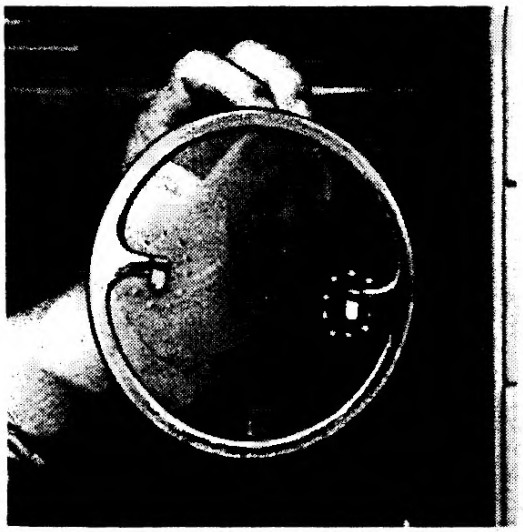
Downloaded from www.Manualslib.com manuals search engine



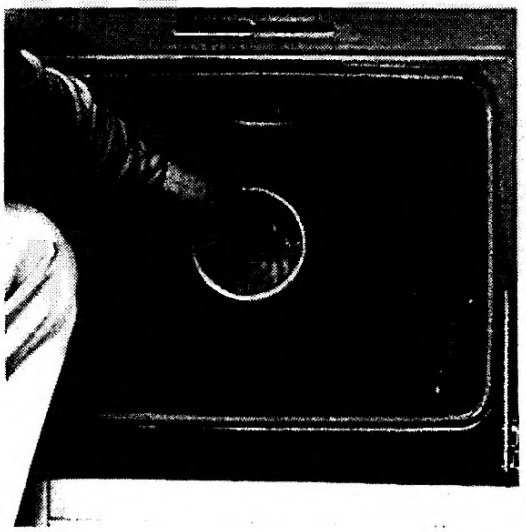
2



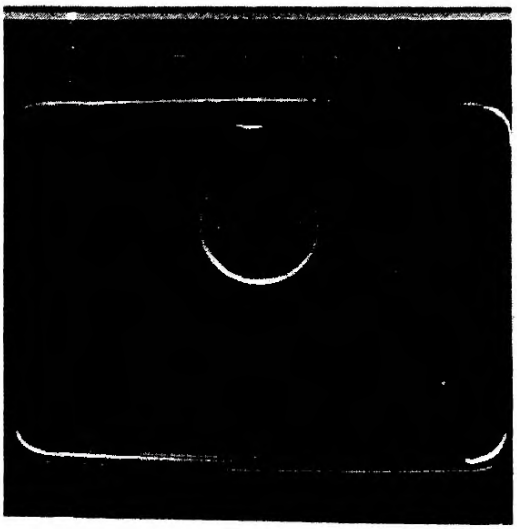
3



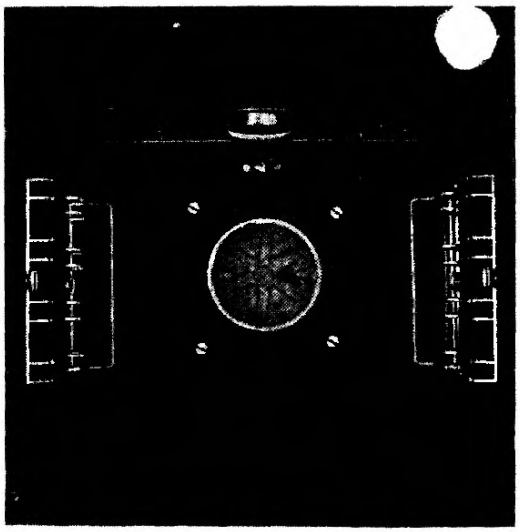
4



5

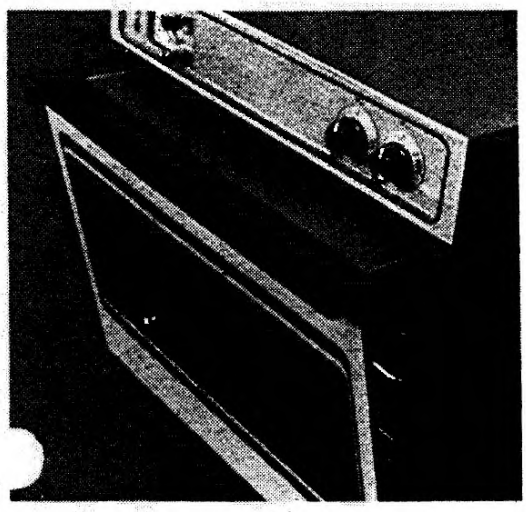


6

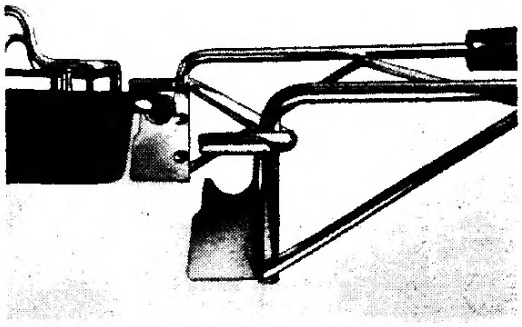


7

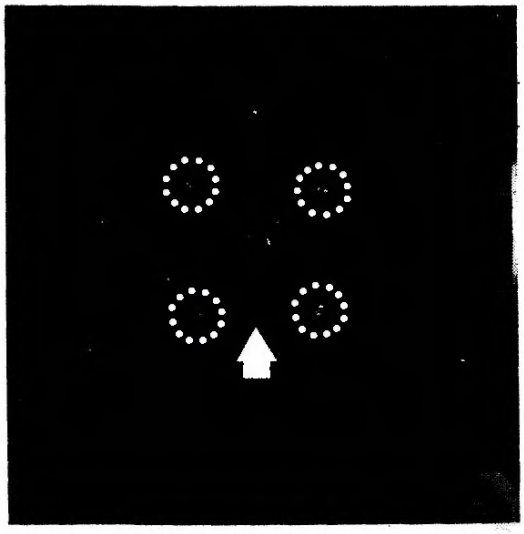
Downloaded from www.Manualslib.com manuals search engine



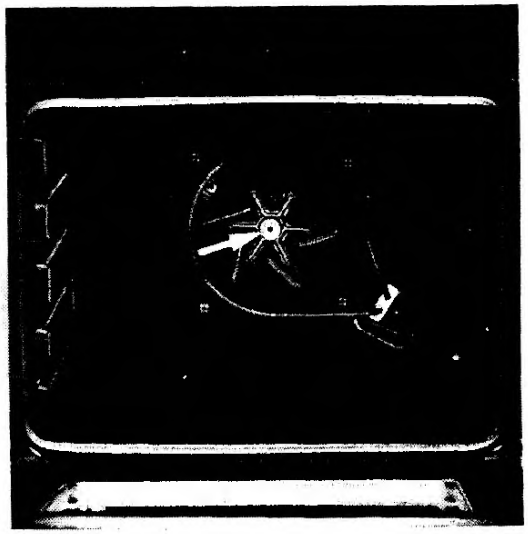
8



9

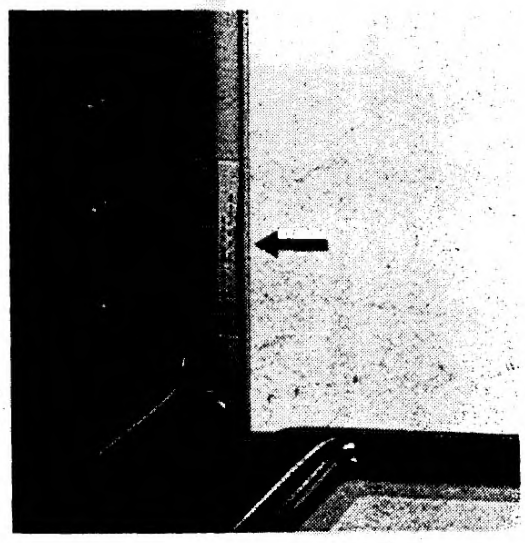


10



11

12



13

Downloaded from www.Manualslib.com manuals search engine

Features

Figure 1

A Cooking method selector for: Ventitherm, Conventional, Grilling, Infra-therm grilling

B Temperature control knob

C Oven with interior light and grill element

D Red thermostat light for the oven

E 24 hour digital clock with automatic STOP and START/STOP cooking and minute minder

F Yellow pilot light

Before using the cooker for the first time

To switch on the oven

Remove all oven accessories and clean with hot water and washing-up liquid. Switch on the empty oven by selecting symbol ⊟ on the cooking method selector **(fig. 1/A)** and 250 °C on the temperature control **(fig. 1/B)** and leave for 30 minutes to burn off the bonding agent incorporated in the oven insulation. During this time there will be an unpleasant odour which is unavoidable. When the oven has cooled down clean it with hot water and washing-up liquid.

Important

The surface of the oven get hot during operation. Take care and always keep small children away from cooking appliances.

Downloaded from www.Manualslib.com manuals search engine

Getting to know your oven

General

Your oven incorporates five cooking methods from which you can choose:

1. Ventitherm fan cooking
2. Conventional cooking
3. Infra-therm grilling
4. Hot air grilling
5. Traditional grilling

For roasting, stewing, and baking choose either the fan or the conventional cooking method depending on your personal preference. Consult your AEG recipe book for details. For batch baking and complete meal cooking choose the Ventitherm cooking method as you can cook on several levels simultaneously. This will save time and energy.

Important

- Do not line the oven or any part thereof with luminium foil. This tends to trap heat resulting in poor cooking performance and damage to the enamelled interior.
- The vitreous enamel in your oven is very durable. However vitreous enamel is adversely affected by fruit acids (rhubarb, lemon etc.) and tea which will discolour and dull the enamel. The performance of the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.
- Clean the oven after every use to prevent a build-up of soilage. To aid cleaning of the oven a 3-piece catalytic liner set is available as an optional extra, (see page 16 "optional extras").
- It is quite normal for some steam or condensation to develop when cooking foods with high moisture content or large quantities of food.
- The oven is equipped with an advance cooling system to keep temperatures in oven housing units to a minimum. A short while after the oven has been switched on the ventilator of the cooling system switches on and remains in operation during cooking and for some time afterwards. It will switch off automatically.

Shelf positions

Fig. 2

Your oven has 4 shelf positions. Consult your 'ne book AEG for details.

Insert the fat filter

Fig. 3

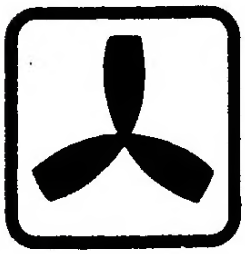
The fat filter is used for open roasting and grilling of any kind. The fat filter absorbs airborne fat preventing it from reaching the fan.

How to insert the fat filter

Hold the fat filter by the small handle **(fig. 3)** and insert the 2 clips **(fig. 4)** into the slots in the back panel over the fan **(fig. 5)**. Make sure that the fat filter covers the fan opening completely **(fig. 6)**.

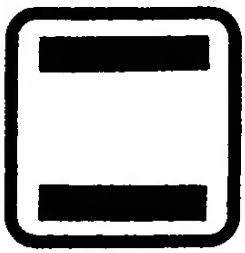
Downloaded from www.Manualslib.com manuals search engine

How to select the different cooking methods



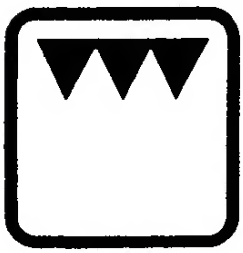
1. *Ventitherm fan cooking*

Select on the selector switch **(fig. 1/A)** and the required temperature on the oven temperature control **(fig. 1/B)** if you want to use the oven as a Ventitherm. For detailed information on the Ventitherm cooking method consult your AEG recipe book.



2. *Conventional electric cooking*

If you want to use the oven as a conventional electric oven select on the selector switch **(fig. 1/A)** and the required temperature on the oven temperature control **(fig. 1/B)**. For further information consult your AEG recipe book.



3. *Grilling*

You can choose from 3 different methods of grilling.

Traditional grilling with a radiant grill element **(fig. 7)**.
Insert the fat filter.
Insert the deflector plate in the slot provided just above the oven **(fig. 7 arrow)**.

Select on the cooking method selector **(fig. 1/A)** and 6 on the oven temperature control **(fig. 1/B)**.

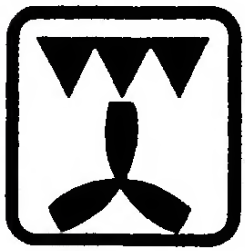
Pre-heat grill for 3–5 minutes on this setting. To lower the heat select any setting between 1 and 6.

Place the food on the reversible wire shelf in the enamelled pan. Position the pan on the required runner. Close the oven door up to the resting position **(fig. 8)**.

Engage the grill pan handle from either end of the pan and slide it to the centre **(fig. 9)**. If you wish to leave the handle on during grilling the door has to be left completely open.

Downloaded from www.Manualslib.com manuals search engine

How to select the different cooking methods



Infra-therm grilling

This replaces the rotisserie in your oven and is suitable for joints and poultry, weighing 1 kg (2 lb) or more.

Insert the fat filter.

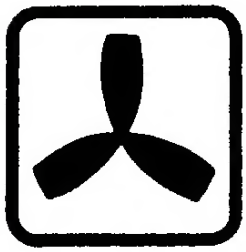
Select on the cooking method selector **(fig. 1/A)** and the required temperature on the oven temperature control **(fig. 1/B)**.

The enamelled pan collects juices and fat released during cooking and is positioned on the 1st runner from the bottom.

The wire shelf is located 2nd from the bottom (except for fillet of beef – 3rd).

For cooking times and temperatures consult your recipe book AEG.

The oven door is closed during infra-therm grilling.



Hot air grilling

This method is ideal for grilling toasted snacks, chicken portions, chops, steaks, kebabs etc. without turning the food.

Insert the fat filter.

Select on the cooking method selector **(fig. 1/A)** and between 200–250 °C on the oven temperature control **(fig. 1/B)**.

Food is placed directly in the enamelled pan or on the reversible wire shelf in the pan.

The baking sheets available as an optional extra are also well suited for this type of grilling if you want to grill on 2 or 3 levels simultaneously.

For easy cleaning the baking sheets can be lined with non-stick parchment. For further details consult your AEG recipe book. The oven door is closed during hot air grilling.

To switch off the oven

Turn the cooking method selector **(fig. 1/A)** and oven temperature control **(fig. 1/B)** anti-clockwise to the "off" position.

Downloaded from www.Manualslib.com manuals search engine

Defrosting with Ventitherm

Containers

Use ovenproof containers covered with a lid or foil.

Shelf position

Use 2nd from bottom and place containers either in the enamelled pan or on a wire shelf.

Temperatures and Times

Ready-made meals are thawed and heated through on 200 °C.

Ready-to-cook frozen foods are thawed and cooked between 170–200 °C depending on the type of food.

Times depend on the type of food to be thawed and the temperature selected. The values given in the chart are guidelines only and may have to be adjusted accordingly.

To switch on the oven

Turn the cooking method selector **(fig. 1/A)** to symbol and the oven temperature control **(fig. 1/B)** to the required temperature.

Food	Temperature °C	Time hours/mins.	
Ready-made meals (1–4 portions)	200	0.40–0.50	thawing and heating ready to serve
Small cakes without cream fillings or toppings (in foil)	200	0.15–0.20	ready to serve
Large cakes without cream fillings or toppings (in foil)	200	0.30–0.45	ready to serve
Unsliced bread in foil (approx. 450 g/1 lb)	200	0.15+0.30 at room temperature	ready to serve
Bread rolls	200	0.15+0.30 at room temperature	ready to serve
Fruit, eg. 300 g strawberries, raspberries (in covered container)	200	0.15+0.15 at room temperature	ready to serve
Ready-to-cook foods (e. g. pizza, pies)	200	0.45–1.00	ready to serve
Uncooked joints (e. g. 1½ kg)	180–200	2.00–3.00 depending on type of meat	thawed and cooked

Downloaded from www.Manualslib.com manuals search engine

Preserving with Ventitherm

Important

Use only bottling jars with rubber seals and glass lids.

Do not use jars with screw tops, bayonet clips or tins. For best results hygienic handling and good quality fresh foods are essential.

Up to six 1–1½ litre jars can be placed in the oven.

Shelf position

Slide the enamelled pan onto the 2nd runner from the bottom and place jars, leaving a space between each, onto it.

The jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly clipped to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven.

Close the oven door.

To switch on the oven

Select symbol on the cooking method selector **(fig. 1/A)** and 160 °C on the oven temperature control **(fig. 1/B)**.

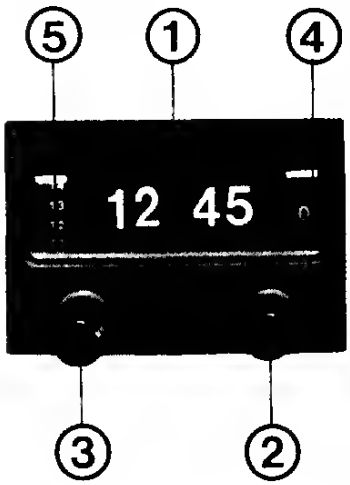
Fruit

Watch the contents of the jars until bubbles form in the first jar (approx. 35–45 minutes for 1 litre jars, approx. 45–60 minutes for 1½ litre jars).

Switch off the oven and leave the jars in the closed oven for a further 30 minutes. For soft fruit, eg. strawberries, allow only 15 minutes.

Downloaded from www.Manualslib.com manuals search engine

Digitale clock and minute minder



The clock **1** on your cooker shows you the correct time of day.

The kg-values on dial 4 do not apply in the UK.

Setting the clock

To set the clock, e.g. when using the cooker for the first time or after a power cut, proceed as follows:

1. Pull out knob **2** the digits will rotate in a speeded up fashion.
2. When the correct time appears push in button **2**.

Setting the minute minder

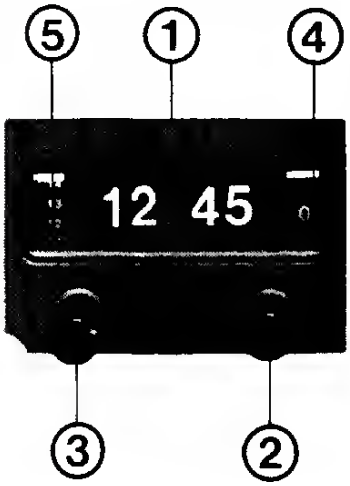
The clock incorporates a minute minder with a buzzer to remind you that a selected cooking time has elapsed. The minute minder is set as follows:

1. Set the change-over button **3** to ✋.
2. Press button **2** until the minute dial **4** shows the required time against the marker. The buzzer will sound at the end of the pre-set cooking time. It will switch off automatically after several minutes.

   You can switch this off manually by pressing button **2** until "0" of the dial appears against the marker.

Downloaded from www.Manualslib.com manuals search engine

Automatic STOP and START/STOP



Important note

After time controlled cooking always re-set the timer to the manual symbol ✋.

Setting the automatic STOP

1. If the green line on the starting dial **5** is not visible, turn the change-over button **3** to ◷ and press until the starting dial **5** stops.
   It will then show the same time as the adjacent digital clock **1**. A green line appears on the starting dial when the change-over button is released.
2. Leave the change-over button **3** on ◷.
3. Press button **2** until the minute dial **4** shows the required cooking time against the marker.
4. Switch on the oven.

Setting the automatic START/STOP

The automatic START/STOP facility enables the oven to switch on and off automatically within a 24 hour period.

1. Turn the change-over button **3** to the ◷ symbol.
2. Press button **2** until the minute dial **4** shows the required cooking time against the marker.
3. Deduct the cooking time from the required end, this gives you the starting time for the automatic START/STOP.
4. Press change-over button **3** until the starting dial **5** shows the required starting time against the marker.
5. Switch on the oven.

After completion of the time controlled cooking please return the change-over switch **3** to ✋, and set the control knobs to "0".

Downloaded from www.Manualslib.com manuals search engine

Cleaning and maintenance

Cleaning of the oven

Before cleaning switch off the oven and allow it to cool down. For best results the oven should be cleaned after each use as food deposits will dry or bake on when the oven is used again.

Never use an abrasive such as wire wool, or scouring powder. The following can be used depending on the degree of soilage:

1. A damp cloth and mild detergent.
2. Cream cleaners such as "Jif" and a cloth or nylon scourer such as "Scotchbrite".
3. Oven cleaners such as "Ovenpad" or "Kleenoff". Do follow the manufacturers instructions on the cleaning materials you use carefully. For cleaning of painted surfaces, glass, plastic and catalytic liners use mild detergents only.

Removal of the oven door

For thorough cleaning the oven door should be removed. Proceed as follows:

1. Open the door and unlock safety catches on both sides of the door. Using a coin **(fig. 12)** give the locks holding the catches a quarter turn (90 degrees) in clockwise direction.
2. Close the door approximately halfway to the stop position.
3. Press the door slightly forward and lift off. Do not lift door by the handle.
4. To replace the door, reverse this sequence. Remember to lock the safety catches by returning them to their original position (quarter turn anti-clockwise).

Oven interior light

During cleaning, the oven interior can be illuminated. To switch on the oven light turn the cooking method selector to the symbol .

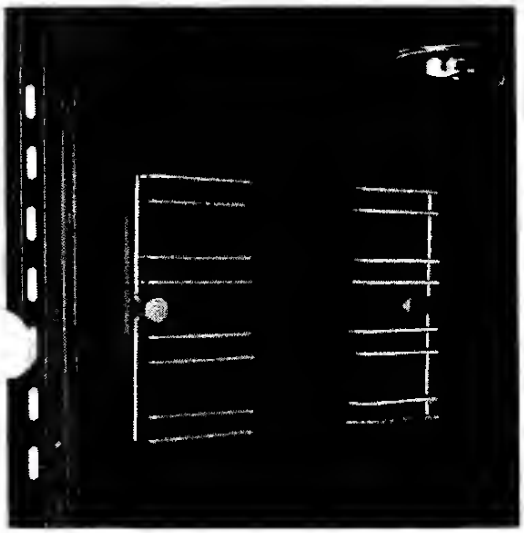
Fat filter

The fat filter should be cleaned after use. Hold the filter by the handle and lift upwards. Boil the fat filter in hot water with some automatic washing powder added. See page 7 for details on how to insert the fat filter.

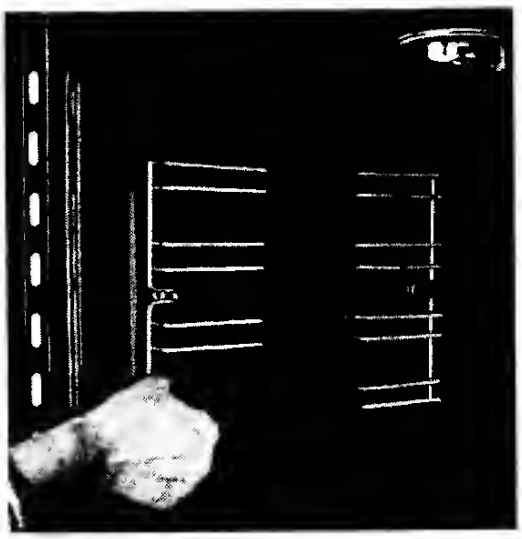
Downloaded from www.Manualslib.com manuals search engine

Cleaning and maintenance

Removing the shelf supports



1



2

3

Remove oven accessories

1 Loosen both nuts at the rear on the left and right of the oven.

2 Unscrew both nuts at the front on the left and right of the oven.

3 Remove the shelf supports.

Re-assemble in reverse order.

To remove the rear panel

The rear panel **(fig. 10)** of the oven can be removed for cleaning. Proceed as follows:

1. Unscrew the four nuts.
2. Clean the panel as in the case of all enamelled surfaces.
3. Re-assemble in reverse order.

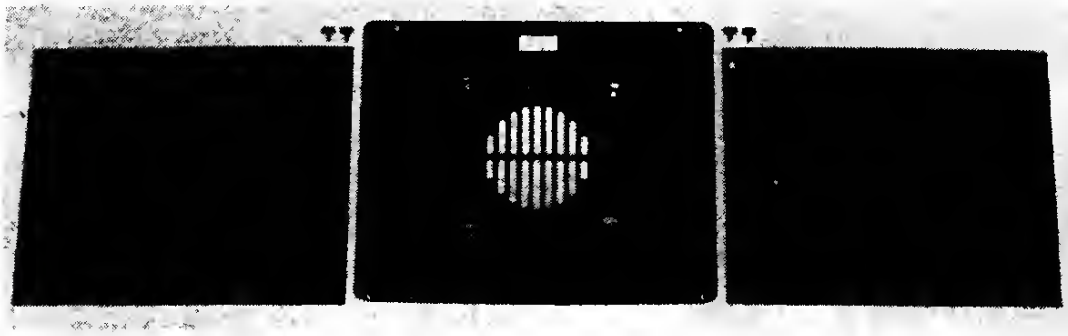
When replacing the rear panel, make sure that it is correctly placed.

To remove the fan

Having removed the rear panel you will gain access to the fan **(fig. 11)** which is held on the motor shaft by a nut (left-hand thread). Loosen this nut by turning it clockwise and remove the fan. Clean the fan with hot soapy water. Replace the fan and remember to fasten the nut by turning it anti-clockwise.

Downloaded from www.Manualslib.com manuals search engine

Optional extras



Optional catalytic set KS 9
E-No. 611 899 405

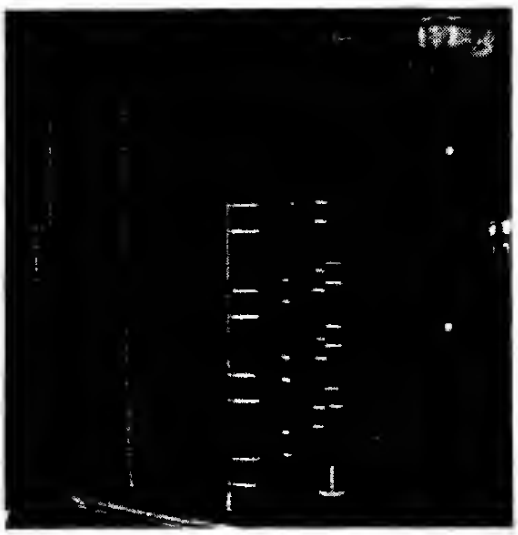
An optional catalytic set is available consisting of two side panels and one rear panel which replaces the existing one.

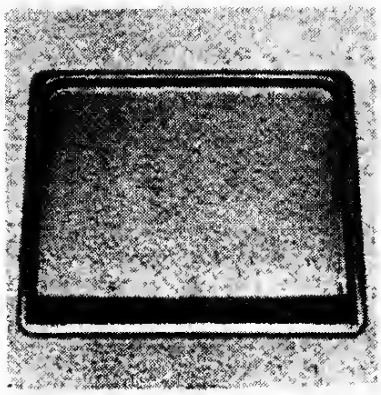
The two catalytic side panels are fastened (as illustrated) behind the shelf supports with two nuts each side. Make sure that the catalytic coating faces the interior of the oven.

These liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200 °C.

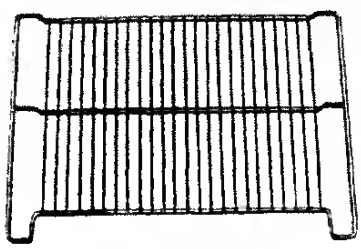
As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250 °C for 1 or 2 hours per week. Before carrying out such a heat cycle remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on.

For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.





Baking sheets
E-No. 611 899 359



Reversible wire shelf
E-No. 611 899 360

Downloaded from www.Manualslib.com manuals search engine

If you think your cooker is not working properly

The indicator lights do not work

The oven does not heat up

- Check whether the operating sequence has been fully carried out.
- Check whether the fuses in the fuse box are in good working order.

The oven does not work

- Did you forget to turn the change over button of the automatic timer back to the manual symbol ✋ after time controlled cooking? See also pages 12 and 13.

The oven interior light has failed

1. Disconnect the fuses in the fuse box
2. Turn protective cover for the oven light on oven roof anti-clockwise
3. Replace bulb (40 W heat-resistant to 300 °C)

Important

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period. Therefore, follow the instructions and recommendations in this booklet carefully.

Service

Should you be unable to locate the cause of a problem in spite of the above check-list please contact your AEG Service Department, quoting the following details:

E-No.: .....

F-No.: .....

You will find these details on the rating plate of your oven **(fig. 13)**. We would recommend that you transfer the numbers to the space provided for easy reference.

This appliance complies with the Radio Interference requirements of EEC Directive 76/889/EEC.

Downloaded from www.Manualslib.com manuals search engine

Downloaded from www.Manualslib.com manuals search engine

Downloaded from www.Manualslib.com manuals search engine

H 261 204 540 – 068301.2/02 –
Subject to change without notice

AEG

Downloaded from www.Manualslib.com manuals search engine